

Name:			
City/State/2	Zip:		
			iling address above:
Social Med	lia:		<del>-</del>
Sales Tax I	D:		□ Certificate Attached
Food/Healt	h Permit ID:		Certificate Attached
Poultry/Me	at Handlers ID:		□ Certificate Attached
*****	******	******	********
Which days	s do you plan to atten	d?	
	Saturday	111 1 10	Saturday
Week 1	□ 04/08 □ 04/45	Week 18	= 00,00
Week 2	= • ., . •	Week 19	= <b>00</b> / .=
Week 3	□ 04/22 □ 04/22	Week 20	= 00, .0
Week 4 Week 5	□ 04/29 □ 05/06	Week 21 Week 22	□ 08/26
Week 5 Week 6	□ 05/06 □ 05/13	Week 22 Week 23	= 00,0 <b>=</b>
Week 7	□ 05/13 □ 05/20	Week 24	
Week 8	□ 05/20 □ 05/27	Week 25	□ 09/23
Week 9	□ 06/03	Week 26	□ 09/30
Week 10	□ 06/10	Week 27	□ 10/07
Week 11	□ 06/17	Week 28	□ 10/14
Week 12	□ 06/24	Week 29	□ 10/21
Week 13	□ 07/01	Week 30	□ 10/28
Week 14	□ 07/08	Week 31	□ 11/04
Week 15	□ 07/15	Week 32	□ 11/11
Week 16	□ 07/22	Week 33	□ 11/18
Week 17	□ 07/29		

**2023 Holiday Market (Special Event)**□ 11/25

## **Product Categories:**

Please list products that you will be bringing to market this year. Estimate, by category, the percentage of total sales you expect from each (total to equal 100%). Be sure to clearly list products from categories (attach additional paper if needed).

1. Vegetables and Plants. Estimate % of sales				
□ Raw fruits/vegetables: □ Asparagus □ Beets □ Beans □ Blueberries □ Broccoli □ Cauliflower □ Carrots □ Cabbage □ Collards □ Corn □ Cowpeas □ Cucumber □ Lettuce, head □ Lettuce, leaf □ Kale □ Herbs: □ Basil, Genovese □ Basil, Thai □ Chives □ Chamomile □ Cilantro □ Ginger □ Lemongrass □ Oregano □ Cut Flowers □ Bedding Plants	Okra Onions, bunch Onions, Sweet Peaches Peas Peppers, Hot Spinach Squash, summer Squash, winter Strawberry Tomato Turnip Watermelon Other Parsley Rosemary Stevia Sorrel Stinging Nettle Tarragon Thyme Other			
<ul><li>□ Landscape Plants</li><li>□ Other</li></ul>				
	ıle? □ yes □ no □ no □ I don't know			

Briefly describe your farming or production practices/philosophy.		
•	·	
2. Preserved/Prepared Foods. Estim	ate % of sales	
• • • • • • • • • • • • • • • • • • •	nspection/certificate from the NC Dept of dients used in the products are harvested from	
<ul><li>□ Baked goods</li><li>□ Jams, Jellies, Preserves</li><li>□ Juices, Coffee, Tea</li></ul>	☐ Vinegars ☐ Wines ☐ Other	
3. Honey, Eggs, Meat, Fish, Dairy, Ac	cidified Foods. Estimate % of sales	
<ul> <li>□ Acidified foods (these require FDA sho</li> <li>□ Pickles</li> <li>□ Relish</li> <li>□ Cheese and Other Dairy products</li> <li>□ Eggs</li> <li>□ Unpoint</li> </ul>	ort course certification) □ Other	
☐ Honey		
☐ Meat (Meat Handlers License from NC☐ Beef	□ Pork	
□ Chicken	☐ Other	
□ Seafood		
4. Crafts. Estimate % of sales	_	
Please describe your items. Include pho	otos if available.	
How long have you been practicing y	our craft?	

Space/daily booth rental:	
Rates per days as follows:  Saturday  Full, \$20 Half, \$13 Center, \$10	□ Outdoor, \$15 □ Food Truck, \$20
Special Events:	
Special Events will be identificable of all applicable state at Rates per day as follows:  Saturday  Full, \$30  Half, \$20  Center, \$15	ed as such.  nd local permits and/or certificates will be required.  □ Outdoor, \$20 □ Food Trucks, \$50
***** The following is requir	ed by all applicants *****
I acknowledge that the info Onslow County Farmers' M	rmation on the application is accurate. I also allow the arket to use photos and/or video of me, my products, tional and marketing purposes.
Please submit completed a farmersmarket@onslowcou  Onslow County Farm 234 NW Corridor Blvd Suite 108 Jacksonville, NC 285	ners' Market d
	Received by: Status:
	Status: